

Cheers  
to the  
**NEW YEAR**



SATURDAY, DECEMBER 31  
**EDISON CRAFT ALES + KITCHEN**

**FIRST COURSE**

**LOBSTER BISQUE**

Maine lobster, brandy fraîche crème, chive oil

**SECOND COURSE**

**HORSERADISH CRUSTED 8oz PRIME BEEF TENDERLOIN**

Herb dauphinoise potato, roasted garlic baby carrots,  
broccolini, gremolata beef jus

**DESSERT**

**STRAWBERRY CHAMPAGNE POUND CAKE**

Champagne berry compote, crumble, lemon chantilly

ADULTS | \$95  
CHILDREN 6-12 | \$30

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*